

IN THE CLAIMS

Please amend the claims as follows:

1-4. (Cancelled)

5. (Previously Presented) A composition for use in preparing a fried food product having reduced fat content which comprises a wheat protein isolate, wherein the wheat protein isolate is present in the range of about 0.5 wt % to about 10.0 wt % by flour weight.

6. (Previously Presented) The composition of claim 5 wherein the wheat protein isolate is present in the range of about 1.5 wt % to about 3.0 wt % by flour weight.

7. (Original) The composition of claim 5 wherein said fried food product is a cake donut.

8. (Currently Amended) A fried food product having reduced fat content which comprises a wheat protein isolate, wherein the wheat protein isolate is present in the range of about 0.5 wt % to about 10.0 wt % by flour weight.

9. (Previously Presented) The food product of claim 8 wherein the wheat protein isolate is present in the range of about 1.5 wt % to about 3.0 wt % by flour weight.

10. (Cancelled)

11. (Currently Amended) The food product of claim 8[[10]] wherein said fried food product is a cake donut.

12. (Original) The food product of claim 8 which is a dough or batter.

13. (Currently Amended) A method for preparing a food product having a reduced fat content which comprises:

adding ~~a-an unhydrated~~ wheat protein isolate in the range of about 0.5 wt % to about 10.0 wt % by flour weight to the food product; and cooking said food product by contacting the food product with oil or fat.

14. (Previously Presented) The method of claim 13 wherein the wheat protein isolate is present in the range of about 1.5 wt % to about 3.0 wt % by flour weight.

15. (Original) The method of claim 13 wherein said food product is fried.

16. (Original) The method of claim 13 wherein said food product is baked.